

2022 Sandalford 1840 Sangiovese

Region

Geopraphe, Western Australia

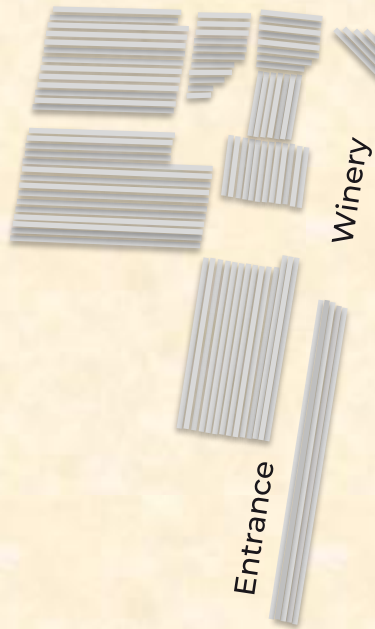
Varietal Breakdown

Sangiovese

Vintage

2022 was dry and hot. The preceding winter and spring rainfall were above average and provided ample ground moisture for the vines to cope with the heat extremes of the summer. Fruit ripened to plan and was harvested with ripe flavours, no disease pressure, and with an optimum balance of sugar and phenological ripeness. The resulting wines display wonderful varietal characteristics.

1840



Winemakers Comments

Handpicked fruit was picked in the cool of the morning and delivered to the winery for processing. The Sangiovese grapes were de-stemmed to small 5 tonne open fermenters and macerated for several days before a spontaneous fermentation began. The ferment lasted for several days before pressing off to tank at dryness. The wine was then transferred to four-year-old French oak barriques for malolactic fermentation. An extended period on lees in barrel aided in building the palate texture and overall complexity of the wine. The wine spent 14 months maturing in these barrels prior to blending and bottling.

Tasting Notes

Colour: Garnet with youthful cherry red hues
Nose: Bright, fresh and alluring aromas of red cherry, tomato, wild mint, red currant, dried herbs and hints of aniseed.
Palate: The sour cherry and Mediterranean herb flavours of Oregano and Thyme are carried by vibrant acidity. The medium weight palate is bright, textural, balanced and supported by a tight knit tannin structure. A great wine to pair with many different styles of food.

Wine Analysis

Alcohol 14.0% pH 3.43 TA 7.05 g/L



This wine is vegan and vegetarian friendly

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